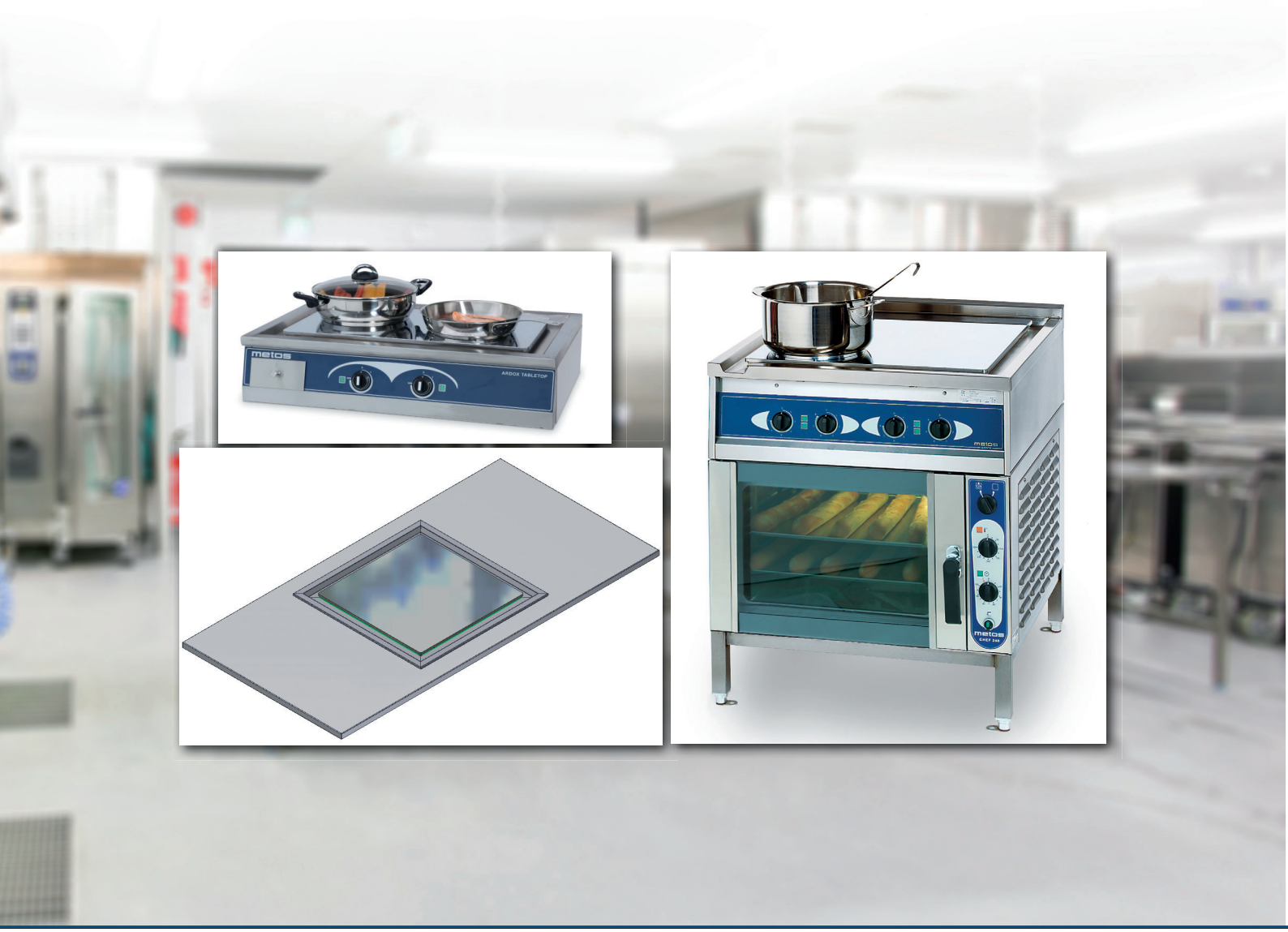
FLAT-TOP RANGE

ARDOX S2, S4, S6, Tabletop, Drop-In

Accessories
CHEF 200, CHEF 220, CHEF 240,
height adjustment, cupboard

Installation and Operation Manual

Original instructions



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4210016, 4210023, 4210143, 4210048, 4210168, 4210104, 4210111, 4210129, 4210136, 3752018, 3752015, 3752019, 3752017, 3753577, 3753286, 3753289

CAUTION: Read the instructions before using the appliance.

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1. Symbols used in the manual

This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.

This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.

This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2. Symbols used on the appliance

This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1. Safe use of the appliance

Because the range is a heated appliance that has hot surfaces during normal use, the following warnings and instructions must be followed in order to avoid burns:

- During long-time operation even the frame surrounding the flat top gets hot.
- The capability of the flat top to store and even out the heat also keeps it hot for a long time after switching it off.
- For safe handling of cookware on the cooking top, always use heat protective gloves.
- Do not leave the range on for long periods totally without supervision.

2.2. Using the height adjustment stand

To ensure safe use of the device, the following safety instructions should be followed:

- When moving the appliance or servicing it, it must be disconnected from the mains.
- When washing, be careful so that the electrical equipment of the appliance does not come in contact with water. Do not use a water jet for washing the appliance.
- Exposing the appliance to rain is prohibited.

2.3. Disposal of the appliance

Once the unit has reached the end of its useful life, it must be disposed of in compliance with local rules and regulations. The best way of dealing with or recycling any substances which potentially have an adverse impact on the environment is to dispose of them through a proper problem waste company.

The crossed-out wheeled bin means that within the European Union the product must be taken to separate collection at the product end-of life.
This applies to your device but also to any enhancements marked with this symbol. Do not dispose of these products as unsorted municipal waste.

3. Functional description

3.1. Application of the appliance

The Ardox S solid flat top cooking units are intended for cooking of food directly on the hot surface of the solid flat top and also for preparing different kind of food staff using cookware.

3.1.1. Prohibited use

Use of appliance for any other purposes than stated above is prohibited.

The manufacturer shall not be held liable for any situations which may arise from failure to comply with the warnings and instructions given in this manual.

3.2. Operating principle and construction

In addition to a single range, there are combinations of a range and Chef-series oven or proving cabinet This manual covers the Ardox range, while Chef-series products have their own manuals.

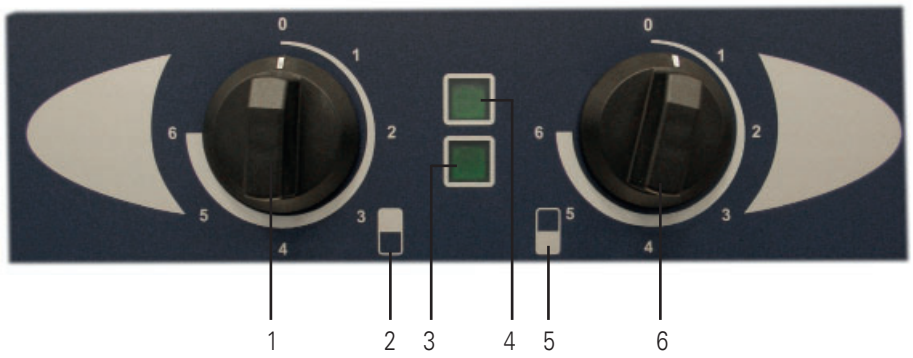
The tabletop appliance is intended for installation on suitable kitchen flat working surface. The overall dimensions of the working surface should allow to place unit so that it supported on the all four legs.

The drop-in model is intended for drop-in installation only.
The Drop-In model comes supplied with a separate control panel to be installed. See "Installation" for more information.

The appliance is equipped with two, four or six cooking zones.

Each cooking zone is equipped with a step less power regulator. To switch on cooking zone turn knob in clockwise direction. A green pilot light for every cooking zone indicates that the power is on.

Control panel, Ardox S 2, 4 and 6



Front cooking zone
1. Power regulator
2. Symbol of cooking zone
3. Pilot light, power on

Rear cooking zone
4. Pilot light, power on
5. Symbol of cooking zone
6. Power regulator

Control panel, Ardox S Tabletop

Appliance is equipped with removable grease box. (1).

Left cooking zone
2. Pilot light, power on
3. Power regulator

Right cooking zone
4. Power regulator
5. Pilot light, power on

Control panel Ardox S, Drop-In

Because the appliance is intended for drop-in installation in customer table top the controls (power regulators and pilot lamps) are delivered separately for installation in suitable location during installation. Refer to chapter "Installation" for details.

Height adjustable stand

The stand is ergonomically designed to provide the correct working position by means of a height adjustment. The right working height is between 70-90 cm, depending on the worker's length.

The stand is made of stainless steel.

The height adjustment is done by means of electric motors.
The operating switch is located on the stand and can be detached from the holder.

4. Operation instructions

4.1. Before use

There is a slight smell of metal and thermal insulation when the range is heated for the first time. This is completely normal and disappears by heating the range. Before using the range for the first time, heat it at maximum temperature until the smell disappears.

4.2. Before using the height adjustable stand

Before starting to use, check that there is no transport damage that could jeopardize safe use.

4.3. Operation

4.3.1. Selecting cookware

You can use the same cookware on the flat-top range as on the conventional range.

To get the best benefit from the range as well as from the cookware observe the following:

- Always lift pans, do not drag.
- Use good quality flat-based cookware.
- Wait for pans to cool before putting them in cold water.
- Always ensure that pans have clean, dry bases before use.
- Ensure that pan handles are positioned safely and away from heat sources.
- Always use pan lids except when frying.'

Remember that good quality pans retain heat well, so generally only low or medium heat is necessary.

4.3.2. Direct cooking

You can use unit as a griddle for cooking food directly on the hot surface of the solid flat top and for keeping warm of food.

4.4. Using the range

Ranges intended for use aboard ships are equipped with a kettle support. Using a range without the kettle support is prohibited (not Drop-In models).

During installation a mains switch may have been fitted near the range, often on a wall nearby. Check that the mains switch is in the ON position.

The range is controlled with power regulators and pilot lights (see Figure "Operating panel"). Each cooking zone has its own stepless control switch for regulating the power. The green cooking light indicates when the cooking zone is switched on.

Start cooking on maximum power (turn the knob 3/4 rounds clockwise). When boiling starts decrease the power as needed.

Do not leave the cooking zone on without any load because it then overheats, which considerably decreases its operating life. By turning the cooking zone off when not needed energy is also saved and a cooler working environment is achieved (although the chrome cooktop will deliver much less heat to the environment than traditional ranges).

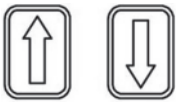
If there are longer interruptions in the electricity distribution, all power regulators of the range should be set to the 0 position. This should be done in order to prevent unexpected start-up of the range when the electricity comes back on again.

Applies to the Tabletop model: Make sure that the overflow grease box is in place during cooking. Otherwise, grease, oil or liquids may leak inside the device. Check the overflow vessel from time to time and empty if necessary.

4.5. Height adjustable stand

4.5.1. Adjusting the height

Adjust the height by pressing the switch on the control panel. The control panel is located on the right side of the table and is removable from its holder.



The maximum operating time per hour is 6 minutes and the maximum load is 200 kg.

When going down, make sure that there is no obstacle in between.

4.6. After use

4.6.1. Cleaning

Always disconnect the appliance from the mains before cleaning.

Use of a hose or pressure washer to clean the range is forbidden

Before cleaning the range, please remember that it remains hot for a long time after use

Do not rub the range with a scrubber or abrasive cleaner.

The ranges and the height adjustable stands are electrical appliances, which means that there are restrictions regarding cleaning them with water. Clean the outside of the range with a damp cloth only to avoid water getting into the air inlets.

Cleaning of stainless steel surfaces

- When cleaning the stainless steel surfaces of the appliance, use a slightly alkaline detergent (pH 8-10) diluted in water according to instructions.
- Cleaning is very easy if possible spillovers are removed immediately with a damp cloth.
- Sugar and mixes containing much sugar must be removed immediately, because later removing will be laborious.

Cleaning of chromium-plated surface of the solid flat top

- Never use abrasive materials or detergents.
- Never use chemical agents (e.g. oven cleaner).
- The plate should be kept clean at all times. Any food residue left on the surface must always be removed immediately after use. To remove food residue, heat up the plate at approx. 140°C and put on the surface ice flakes or cubes. Residue easy peel off with the help of suitable scrapper.
- Once the plate has cooled down (to 80°…100°C), wipe over the surface with cloth soaked in water or vinegar.
- Once the plate has cooled completely, clean the surface with a non-scratch cleaning cream/fluid to bring back its original shine.
- Rinse and wipe over the plate with a damp cloth. Dry.

Applies to the Tabletop model: Make sure that the overflow grease box is in place during cooking. Otherwise, grease, oil or liquids may leak inside the device. Empty the overflow vessel after cleaning.

Sugar and mixes containing much sugar must be removed immediately, because later removing will be laborious.

A clean cooking top ensures efficient heat transfer to the cookware. Cooking is then fast and the operating life of the heating elements is extended.

4.6.2. Service

This appliance does not contain parts which can be serviced by the user. Maintenance must be carried out by an authorized agent.

In the event of fault or malfunction, switch the appliance off at the mains. Contact an agent authorized by the manufacturer and use original spare parts.

5. Installation

5.1. General

The installation of the appliance must be carried out in accordance with the manufacturer's instructions and in compliance with local rules and regulations. These instructions must be used together with the installation drawing.

This appliance may be connected to the mains electricity by qualified persons only

The ground terminal is located at the back of the appliance at the bottom and is marked with the corresponding symbol ⏚.

5.2. Transporting and unpacking the range

The range is best transported in its own package, which protects it from outside damage. If it is necessary to unpack the range, possible lifting must be done from the bottom frame using suitable spacers of wood. To prevent damage, the top of the range must not be used as a worktop on the construction site or during installation.

5.3. Positioning the range

5.3.1. Positioning the Ardox S range and the Tabletop range

Because the temperature of the cooking zone accidentally forgotten on without a pan may reach even 350°C, it is mandatory to follow local fire safety regulations when installing the range. t.

When installing the range, care should be given to ensure that there is a free passage of cooling air around the range and that there are no other sources of heat near the cooling vents.

It is recommended that the range is placed under a hood because of the steam arising during cooking.

The range is positioned in the installation place and adjusted in a horizontal position using the adjustable legs.

On ranges fitted with an oven, the horizontal position should be checked from the runners of the oven in order to achieve good browning results.

When the range is in the right place and in a horizontal position, fix it firmly to the floor. Models for use on land are fixed by the plates on the back legs and ranges intended for use on ships by the plates on each leg.

The Tabletop model is designed to be placed on a flat, horizontal work surface. The level should be large enough for the device to rest on all four feet. The final adjustment is done by adjusting the adjustment feet. After adjustment, check that the unit is standing firmly and that the feed cable is not pinched under the feet.

5.3.2. Positioning the Ardox S Drop-In range

The appliance is delivered partly disassembled. Depending of the model of the appliance the package contains the following parts:

Ardox S2 Drop-in Solid Top Cooking Unit:

- Hob assembly 3753288 1 pc.
- Frame 3753263 1 pc.
- Connection link 3753452 2 pc.
- Screws ISO 1481-ST4,8x16 C (or other suitable type) 20 pcs.
- Grease box 3753432 1 pc.
- Installation and Operation Manual 1 pc.

Ardox S4 Drop-In Solid Top Cooking Unit:

- Hob assembly 3753284 1 pc.
- Frame 3753257 1 pc.
- Connection link 3753452 2 pc.
- Screws ISO 1481-ST4,8x16 C (or other suitable type) 24 pcs.
- Grease box 3753432 1 pc.
- Installation and Operation Manual 1 pc.

The appliance is intended for drop-in installation in the customer stainless steel table top. .

Installation in tabletops made from wood or other flammable surface is not allowed.

Max. recommended thickness of table top (external stainless steel surface+ plywood underneath) 30mm. Dimensions of drop-in hole in table top must be as follows:

- **Ardox S2 Drop-in Solid Top Cooking Unit** 453mmx753mm
- **Ardox S4 Drop-in Solid Top Cooking Unit** 753mmx753mm

Please refer to the installation drawings and other drawings in chapter "Technical specification" and follow the installation steps described below:

- Cut drop-in hole in table top according to model of appliance to be installed. .
- Drop the frame into drop-in hole and fix it to the tabletop by taping screws supplied with the appliance.
- Drop carefully the onto the frame hob. Frame must be completely covered by the stainless steel frame of the hob. Orientation of the hob is correct when the drain hole is in front left corner.

The hob is heavy, handle it carefully. The S2 hob weighs about 40 kg and the S4 hob weighs about 70 kg.

5.4. Electrical installation

5.4.1. Ranges

Before making the connection to the mains, ensure that the voltage and frequency are as indicated on the appliance rating plate.

Should maintenance require the appliance to be tested before all the protective coverings are in place, please be particularly careful of the moving parts inside the casing as well as of live parts..

To facilitate future maintenance and to increase safety, install a separate disconnection switch for the range in the immediate vicinity of the appliance. The switch should disconnect the appliance completely from the mains supply.

All information needed to connect the range is to be found on the name plate, the connection diagram and the installation drawing.

Ardox S2 Solid Top Cooking Unit
The supply cable inlet is in the back right-hand corner of the range and the connection point inside the range.

The top deck needs to be opened to connect the range to the mains. Raise the deck up.

Be cautious when opening the deck because of its weight and always lock the deck into the open position with the fixing rod.

In case of combination of a range and an oven, the connection point for the supply cable is located on the rear wall of the oven (right low corner). In order to make the connection, the right side panel of the oven must be removed.

Ardox S Tabletop
The Tabletop is equipped with a cable with with a plug. The length of the cable with plugs is 2000 mm.

Ardox S Drop-In
Appliance is delivered with completely made internal wiring. To switch appliance on just connect supply cable to the connection terminals.

Mounting bracket with connection terminals is placed temporary inside electrical compartment of the hob.

Mounting bracket with connection terminals must be fixed outside electrical compartment in proper place before supply cable is connected.

Spisens The controls of the appliance are fixed to the electrical compartment of the hob. For customer installation controls are moved in other proper place.

The electrical installation is as follows:

- To perform the electrical connection of the appliance, the deck of the hob must be opened. Lift up the lid carefylly as it is heavy. Lock the lid to the open position with the support bar.
- Drill mounting holes for thermostats and for pilot lights in new place. The size of mounting holes is shown on the installation drawings. **Make sure that length of wiring and capillary tube of the thermostat is enough for installation in new place.**
- Take off plastic knob from thermostat axle. Unscrew two screws and release thermostat head with capillary tube and wiring.
- Pull out the signal lamps with wiring.
- Install thermostat heads and signal lamps in new place.
- Attach bottom back to electrical compartment.
- Return hob in working position.

Positioning of grease box
Recommended position of the grease box is shown on installation drawings.
However grease box can be installed in other place(remote from drain pipe of the hob).For this installation use suitable type of hose. Connect one end of hose to the drain pipe of the hob and other end of hose must be located and fixed so that grease comes right in grease container.

5.4.2. Height adjustable stand

There must be no obstructions in the lifting area at the installation site (radiator tubing, window sash, electric boxes, etc.).
Adjust the table directly using the adjustable screws on the feet. Check that the table stands firmly on all feet.
Connect the power cord to an approved outlet. Do not use a separate extension cord.

5.5. Test-run

Please read the safety and operation instructions as well as the functional description of the appliance before testing the range.

Test the range once it has been connected to the mains electricity.

Check that every cooking zone heats up and the corresponding pilot light turns on when the zone is switched on with the power regulator.

Close the top deck.

6. Troubleshooting

If the appliance fails to work, check to ensure thata

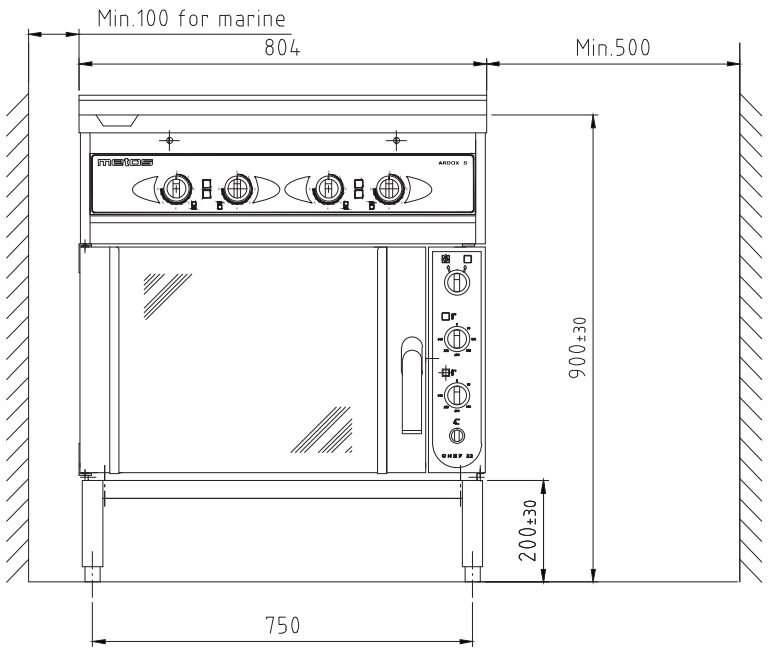
- it has been used according to the instructions
- all removable parts are in place
- the main power switch (usually on a wall or in the immediate vicinity of the appliance) is in the ON position
- the fuses (overload protection) have not blown in the fuse box. Ask a qualified person to check overload protection.

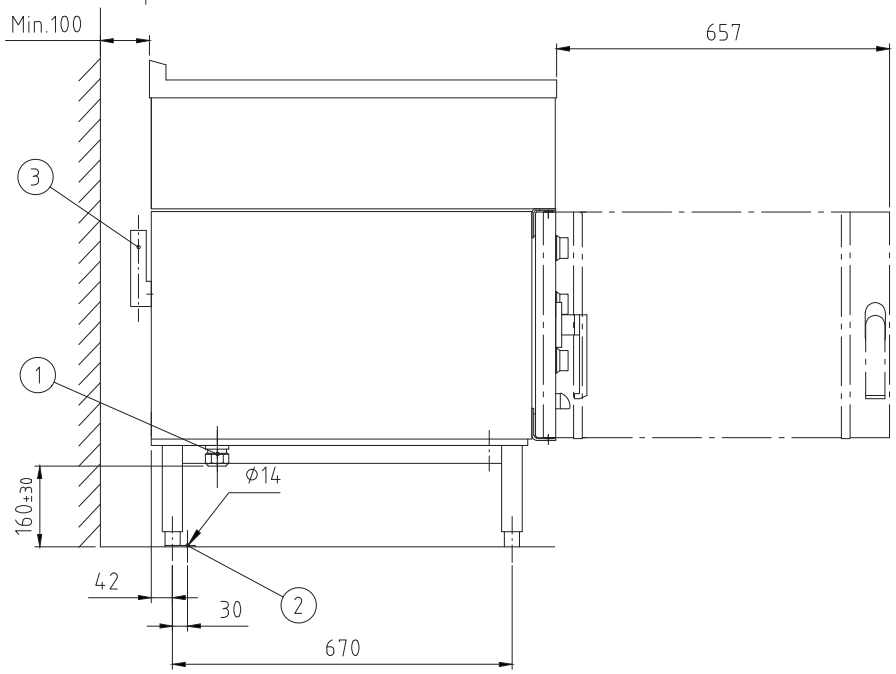
Should the range still not work, contact an authorised agent. Before contact, make sure you have at hand the appliance type and serial number to be found on the name plate on the right front corner of the appliance.

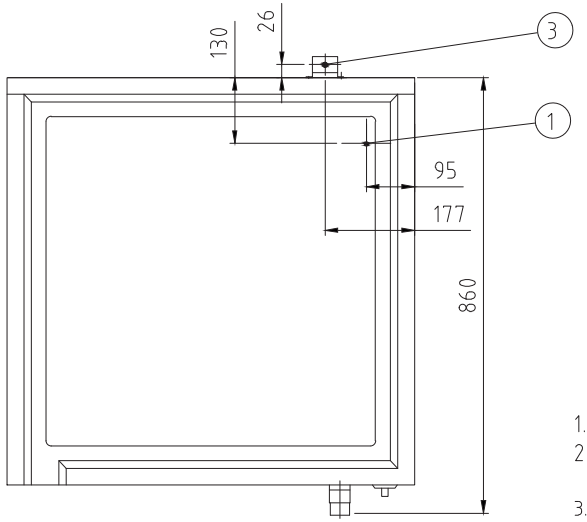
This appliance does not contain parts which can be serviced by the user. Maintenance must be carried out by an authorised agent.

7. Technical specifications

- **Installation drawings**
- **Technical specifications**







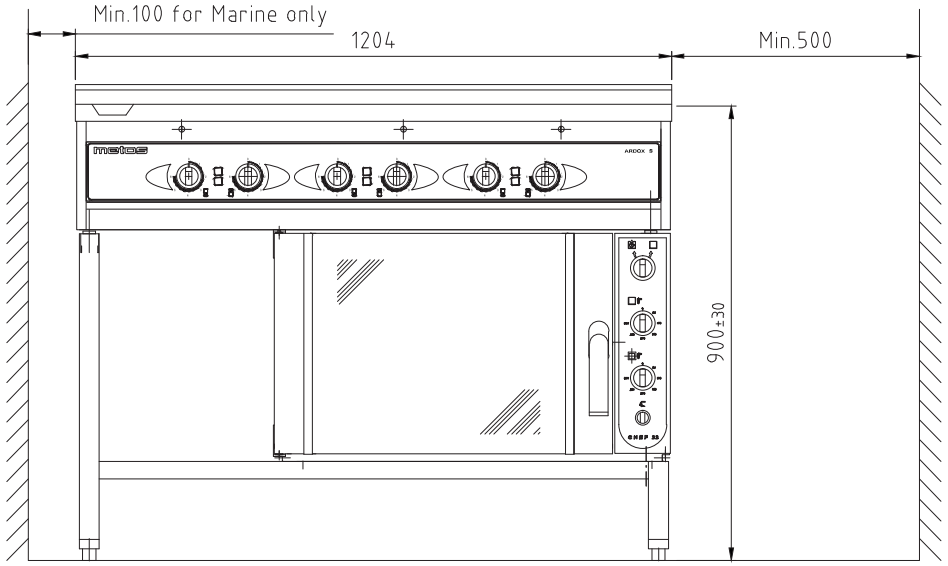
1. Electric
2. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
3. Steam exhaust, duct 30mmx50mm.

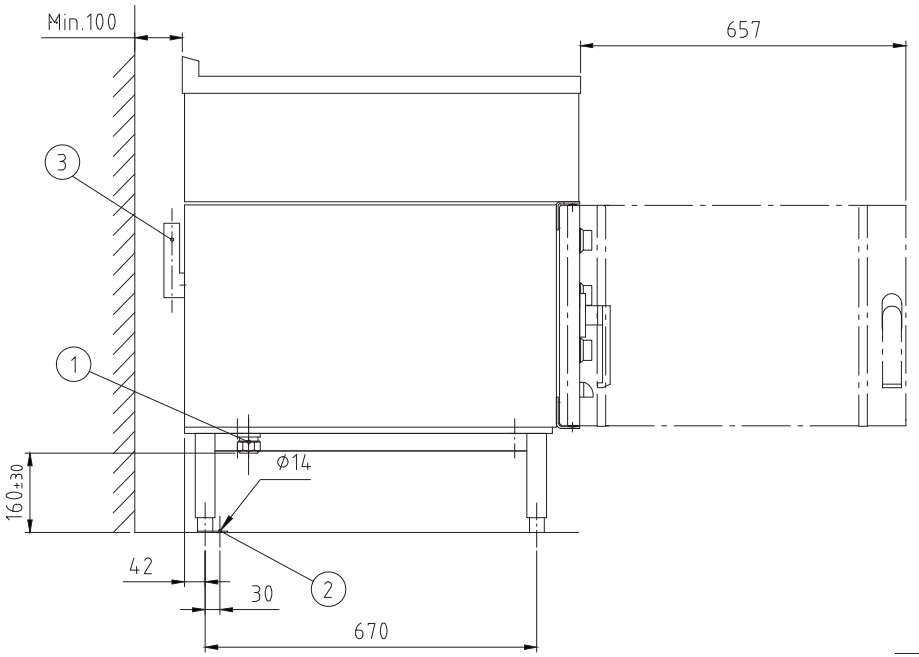
The requirements in the installation instructions must also be followed.

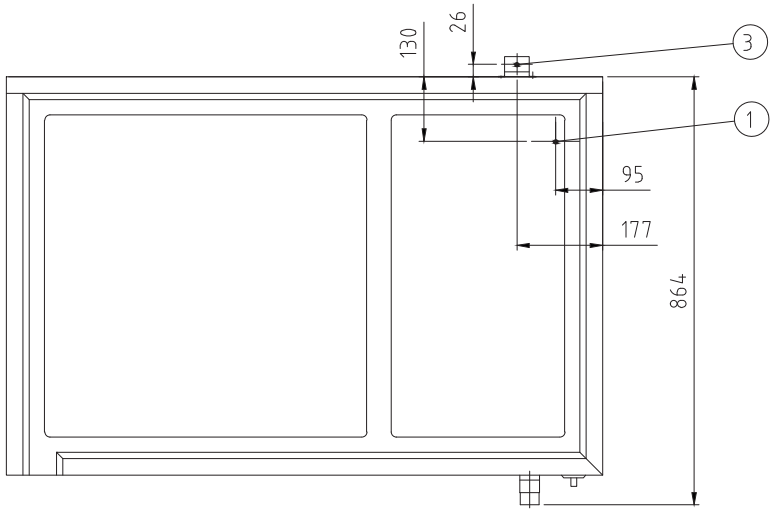
Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Cable glands size
ARDOX S4+ CHEF220 Range + oven	3/N/PE AC 380/220V 50Hz	17,1	29,2	3x32	5G4	PG29
	3/N/PE AC 400/230V 50Hz	18,7	30,4	3x32	5G4	PG29
	3/N/PE AC 415/240V 60Hz	20,4	31,8	3x32	5G4	PG29
	3/PE AC 220V 50-60Hz	17,1	47,5	3x50	4G6	PG36
	3/PE AC 230V 50Hz	18,7	49,6	3x50	4G6	PG36
	3/PE AC 380V 50Hz	13,8	22	3x25	4G2,5	PG29
	3/PE AC 400V 50Hz	15,2	23	3x25	4G2,5	PG29
	3/PE AC 415V 50Hz	15,5	22,8	3x25	4G2,5	PG29
	3/PE AC 440V 60Hz	17,5	24,1	3x25	4G2,5	PG29
Oven	draw. T01578A3 Chef 220					
Range	draw. L00034B3					

#	Date	Revision	Name
B	06.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

	Ardox S4/CHEF 220	date 05.12.2014	SCALE 1:10
DRAWN VABO	RANGE + ROASTING-BAKING OVEN INSTALLATION DRAWING	DWG NO T02018C3	







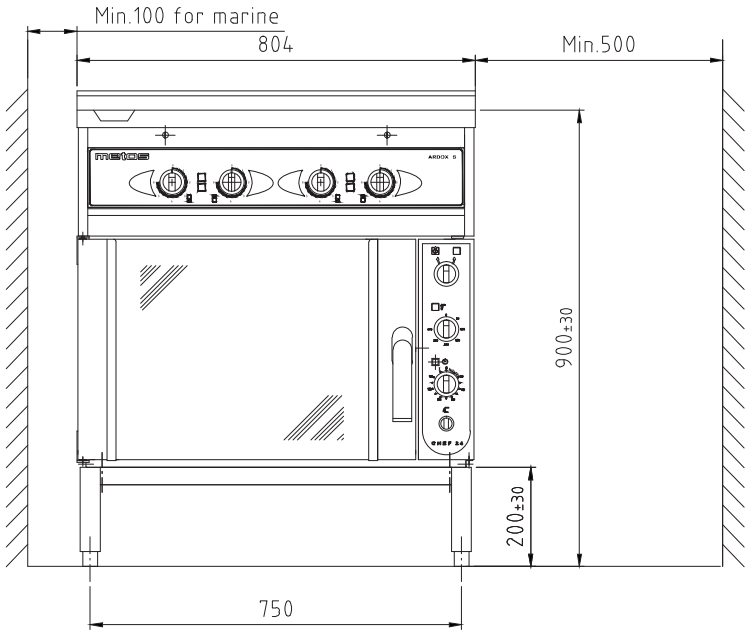
Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Cable glands size
ARDOX S6+ CHEF220 Range + oven	3/N/PE AC 380/220V 50Hz	23,5	39	3x40	5G6	PG29
	3/N/PE AC 400/230V 50Hz	25,7	40,6	3x50	5G6	PG29
	3/N/PE AC 415/240V 60Hz	28,0	41,6	3x50	5G6	PG29
	3/PE AC 220V 50-60Hz	23,5	67,0	3x80	4G16	PG36
	3/PE AC 230V 50Hz	25,7	69,4	3x80	4G16	PG36
	3/PE AC 380V 50Hz	18,6	31,4	3x32	4G4	PG29
	3/PE AC 400V 50Hz	20,5	33	3x40	4G4	PG29
	3/PE AC 415V 50Hz	21,2	32,5	3x40	4G4	PG29
	3/PE AC 440V 60Hz	23,9	34,3	3x25	4G2,5	PG29
Oven	draw. T01578A3 Chef 220					
Range	draw. L00032B3					

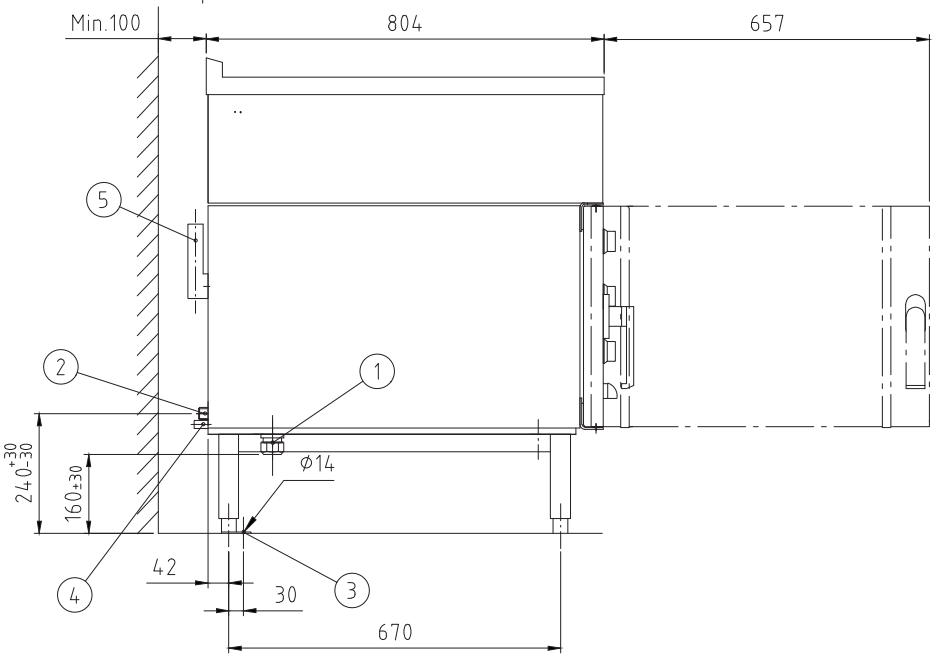
1. Electric
2. THE BACK FEET SHOULD BE FIXED
   MARINE ALL FEET
3. Steam exhaust, duct 30mmx50mm.

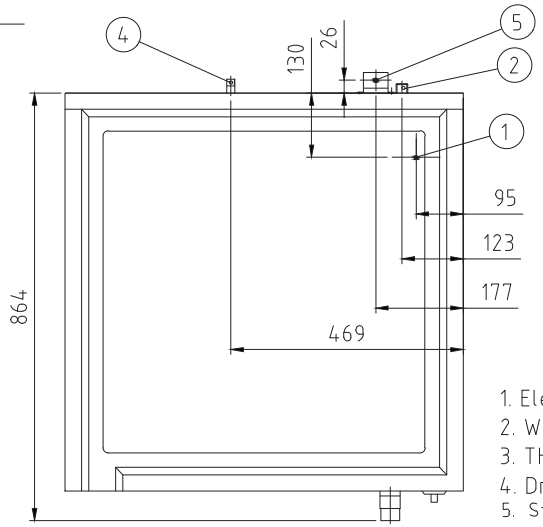
The requirements in the installation instructions must also be followed.

#	Date	Revision	Name
B	06.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CGANGED	VABO

DRAWN VABO	Ardox S6/CHEF 220	date 05.12.2014	SCALE 1:10
	RANGE+ ROASTING-BAKING OVEN INSTALLATION DRAWING	DWG NO T02019C3	







1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED
4. Drain
5. Steam exhaust, duct 30mmx50mm.

The requirements in the installation instructions must also be followed.

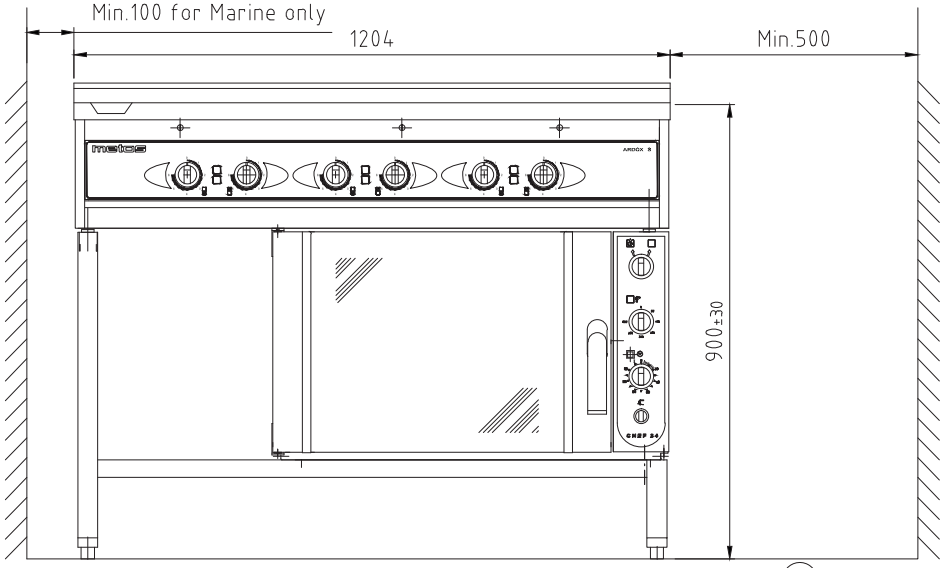
Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Cable glands size	Water connection	Drain connection
ARDOX S4+ CHEF240 Range + oven	3/N/PE AC 380/220V 50Hz	19,7	40	3x50	5G6	PG29	G 3/4"	G 3/8"
	3/N/PE AC 400/230V 50Hz	21,5	41,6	3x50	5G6	PG29		
	3/N/PE AC 415/240V 60Hz	23,4	43,4	3x50	5G6	PG29		
	3/PE AC 220V 50-60Hz	19,8	56	3x63	4G10	PG36		
	3/PE AC 230V 50Hz	21,6	58,5	3x63	4G10	PG36		
	3/PE AC 380V 50Hz	16,4	27	3x32	4G2,5	PG29		
	3/PE AC 400V 50Hz	18,2	28,2	3x32	4G2,5	PG29		
	3/PE AC 415V 50Hz	19,5	29,3	3x32	4G2,5	PG29		
	3/PE AC 440V 60Hz	20,4	29	3x32	4G2,5	PG29		
Oven	draw. T01570A3 Chef 240							
Range	draw. L00031B3							

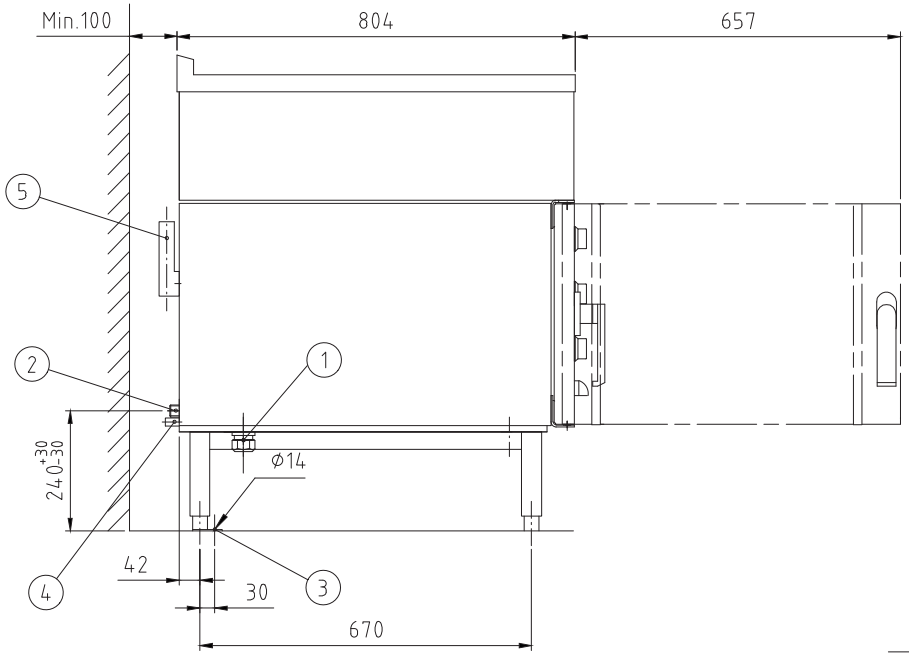
#	Date	Revision	Name
B	07.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

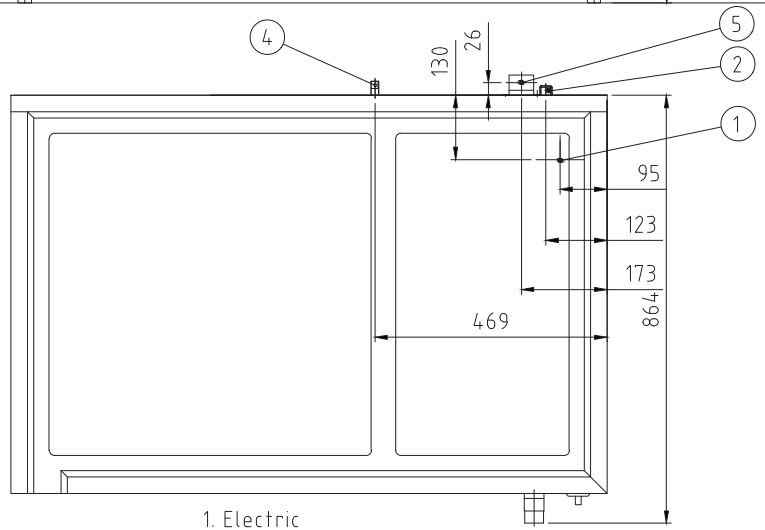
DRAWN VABO

Ardox S4/CHEF 240
RANGE + CONVECTION OVEN
INSTALLATION DRAWING

date 05.12.2014
SCALE 1:10
DWG NO T02020C3







1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED
4. Drain
5. Steam exhaust, duct 30mmx50mm.

The requirements in the installation instructions must also be followed.

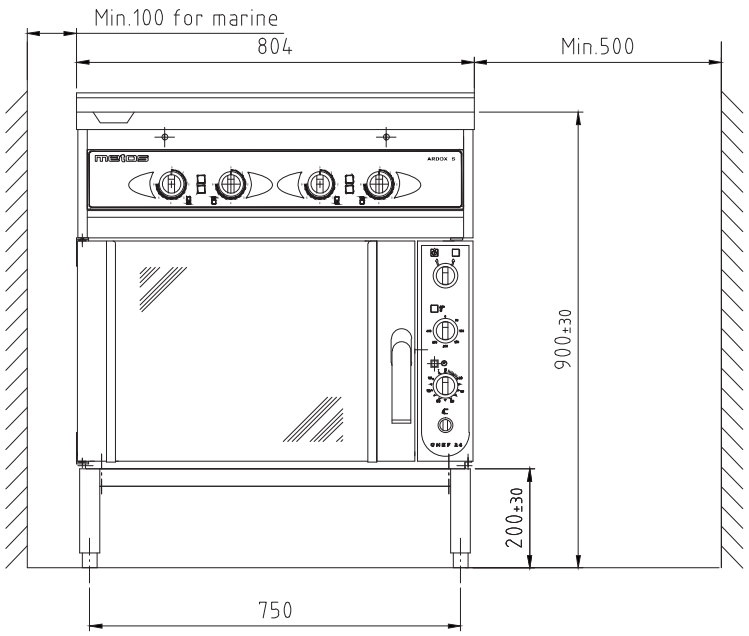
Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Cable glands size	Water connection	Drain connection
ARDOX S6+ CHEF240 Range + oven	3/N/PE AC 380/220V 50Hz	26,1	40	3x50	5G6	PG29	G 3/4"	G 3/8"
	3/N/PE AC 400/230V 50Hz	28,5	41,6	3x50	5G6	PG29		
	3/N/PE AC 415/240V 60Hz	31,0	43,4	3x50	5G6	PG29		
	3/PE AC 220V 50-60Hz	26,1	68,5	3x80	4G16	PG36		
	3/PE AC 230V 50Hz	28,6	71,6	3x80	4G16	PG36		
	3/PE AC 380V 50Hz	21,2	32,3	3x40	4G6	PG29		
	3/PE AC 400V 50Hz	23,4	34	3x40	4G6	PG29		
	3/PE AC 415V 50Hz	25,2	35,2	3x40	4G6	PG29		
	3/PE AC 440V 60Hz	26,8	35,2	3x40	4G6	PG29		
Oven	draw. T01570A3 Chef 240							
Range	draw. L00031B3							

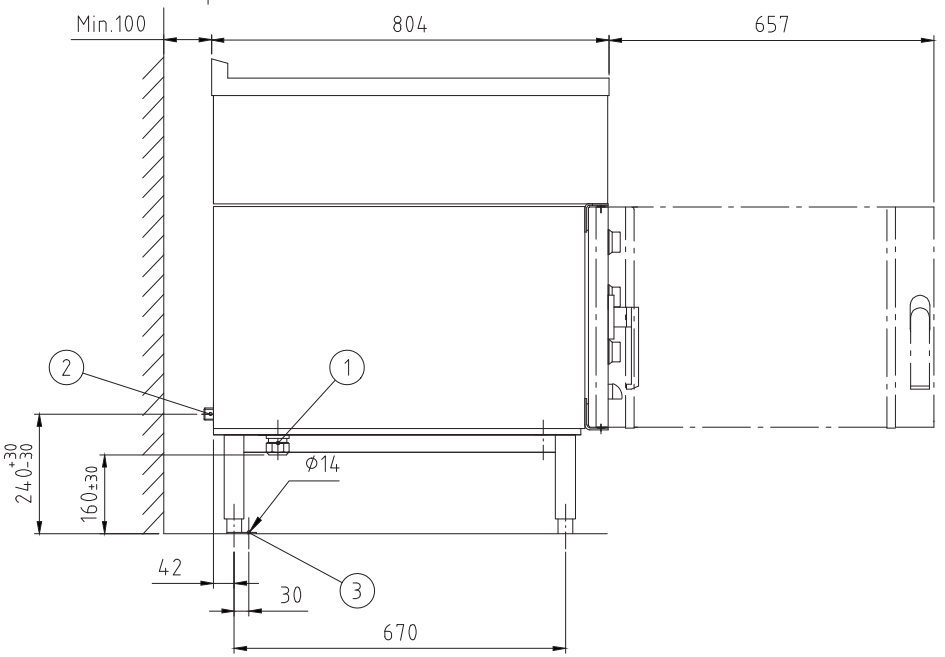
#	Date	Revision	Name
B	07.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

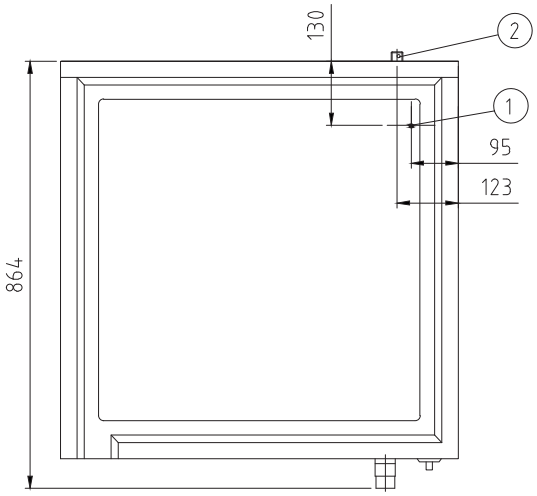
DRAWN VABO

Ardox S6/CHEF 240
RANGE+ CONVECTION OVEN
INSTALLATION DRAWING

date 05.12.2014
SCALE 1:10
DWG NO T02021C3







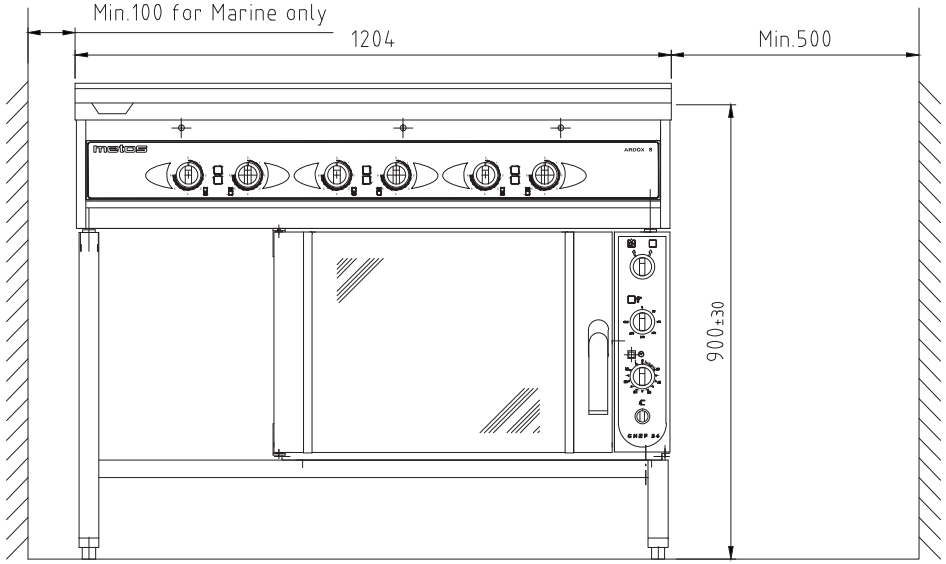
1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED

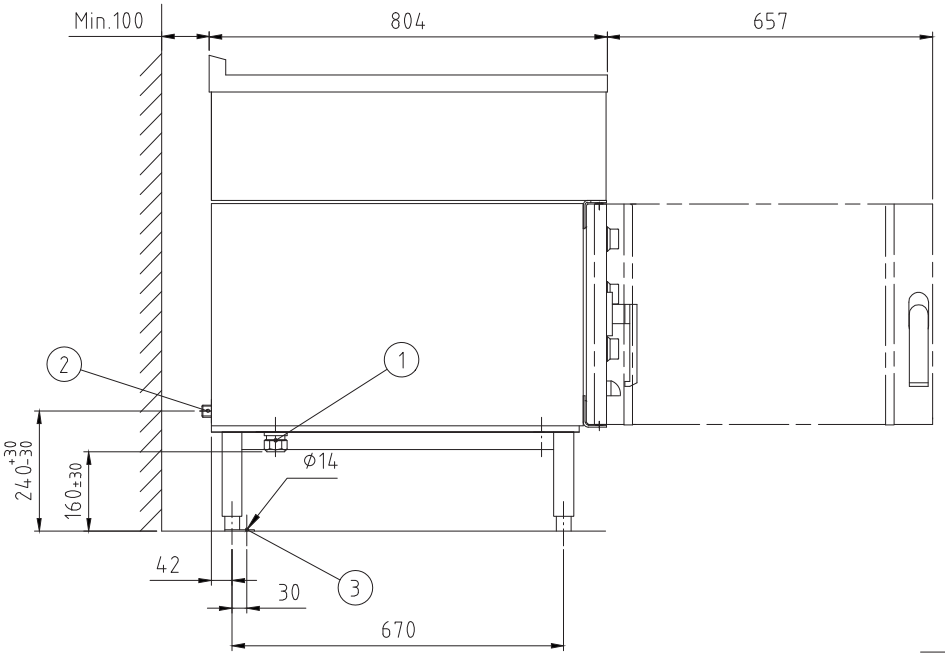
The requirements in the installation instructions must also be followed.

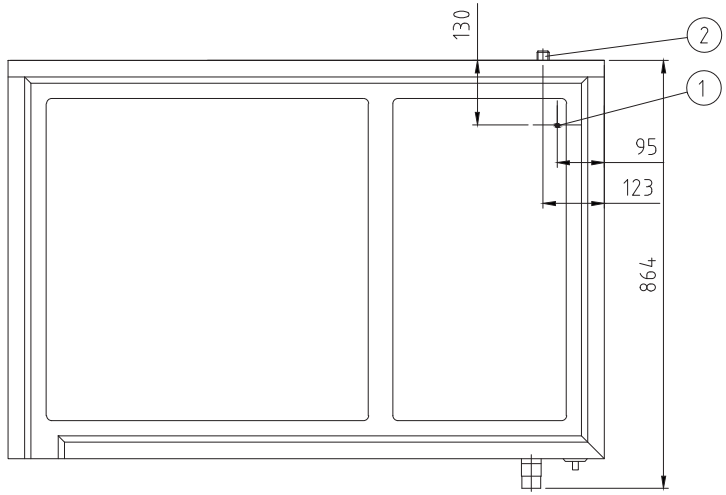
Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Cable glands size	Water connection
ARDOX S4+ CHEF200 Range + oven	3/N/PE AC 380/220V 50Hz	13,6	29,2	3x32	5G4	PG29	G 3/4"
	3/N/PE AC 400/230V 50Hz	14,8	30,6	3x32	5G4	PG29	
	3/N/PE AC 415/240V 60Hz	16,2	32	3x40	5G4	PG29	
	3/PE AC 220V 50-60Hz	13,6	29,2	3x32	4G4	PG36	
	3/PE AC 230V 50Hz	14,9	30,6	3x32	4G4	PG36	
	3/PE AC 380V 50Hz	10,4	12,6	3x16	4G1,5	PG29	
	3/PE AC 400V 50Hz	11,4	13,2	3x16	4G1,5	PG29	
	3/PE AC 415V 50Hz	12,1	13,6	3x16	4G1,5	PG29	
	3/PE AC 440V 60Hz	13,7	14,6	3x16	4G1,5	PG29	
Oven	draw. T01570A3 Chef 240						
Range	draw. L00031B3						

#	Date	Revision	Name
B	07.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

DRAWN VABO	Ardox S4/CHEF 200 RANGE + PROVING CABINET INSTALLATION DRAWING	date 05.12.2014	SCALE 1:10
		DWG NO T02206C3	







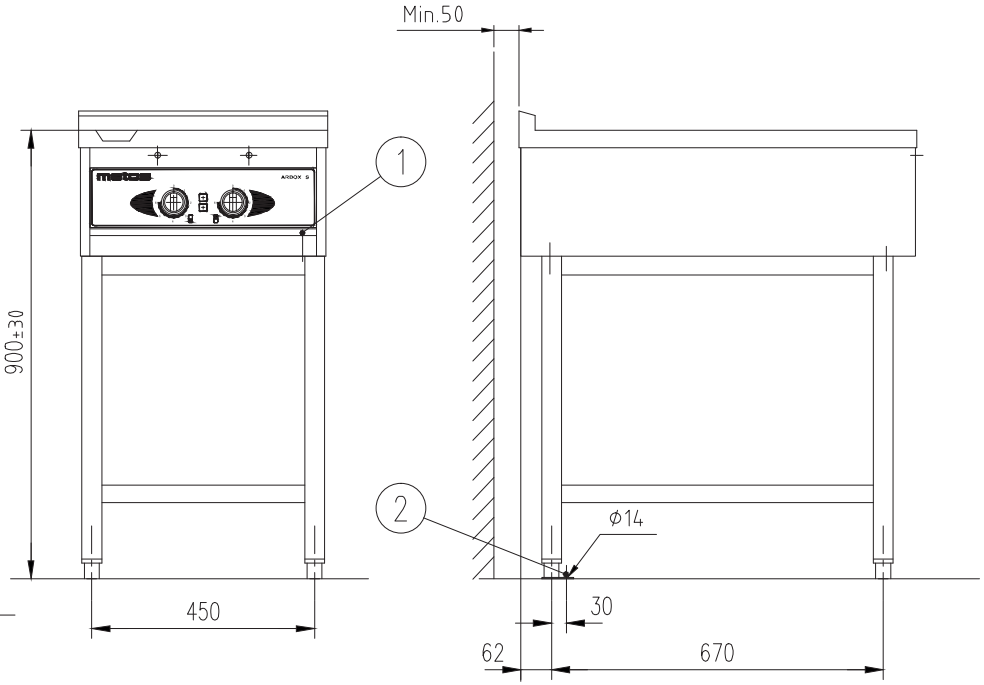
1. Electric
2. Water
3. THE BACK FEET SHOULD BE FIXED

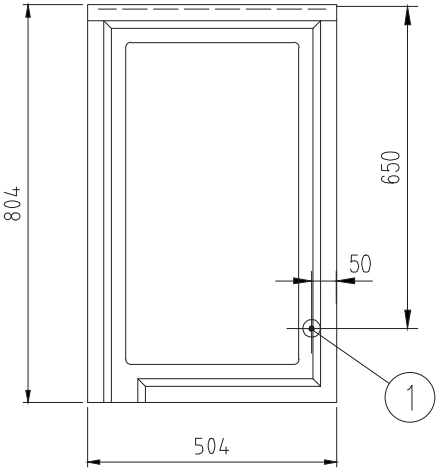
The requirements in the installation instructions must also be followed.

Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Cable glands size	Water connection
ARDOX S6+ CHEF200 Range + oven	3/N/PE AC 380/220V 50Hz	19,9	33,2	3x40	5G6	PG29	G 3/4"
	3/N/PE AC 400/230V 50Hz	21,8	34,6	3x40	5G6	PG29	
	3/N/PE AC 415/240V 60Hz	23,9	35,8	3x40	5G6	PG29	
	3/PE AC 220V 50-60Hz	20,0	33,2	3x40	4G6	PG36	
	3/PE AC 230V 50Hz	21,9	34,6	3x40	4G6	PG36	
	3/PE AC 380V 50Hz	15,2	14,6	3x16	4G1,5	PG29	
	3/PE AC 400V 50Hz	16,7	15,2	3x16	4G1,5	PG29	
	3/PE AC 415V 50Hz	19,7	15,6	3x20	4G1,5	PG29	
	3/PE AC 440V 60Hz	20,3	16,6	3x20	4G1,5	PG29	
Oven	draw. T01570A3 Chef 240						
Range	draw. L00031B3						

#	Date	Revision	Name
B	07.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

DRAWN VABO	Ardox S6/CHEF 200	date 05.12.2014	SCALE 1:10
	RANGE+ PROVING CABINET INSTALLATION DRAWING	DWG NO T02207C3	





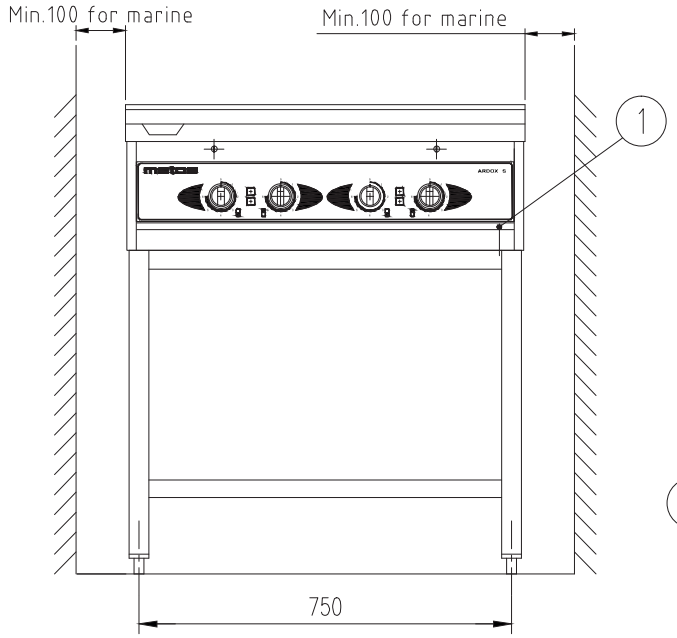
1. Electric

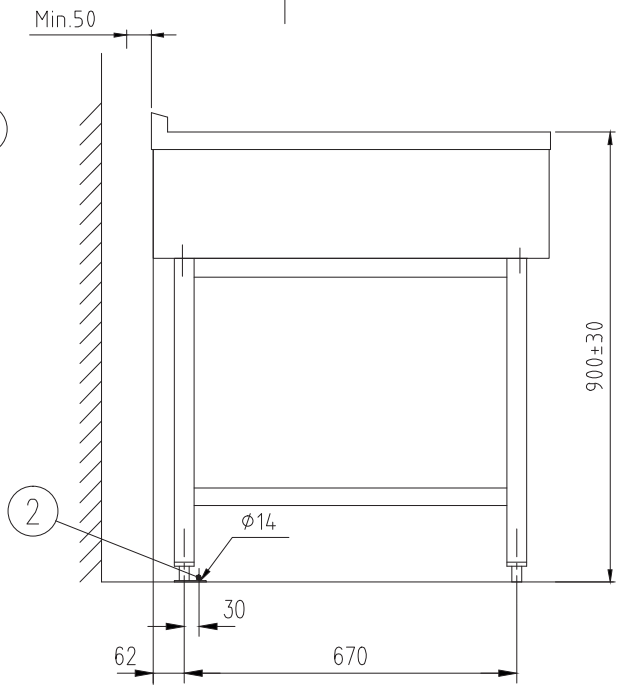
2. THE BACK FEET SHOULD BE FIXED.
   MARINE ALL FEET

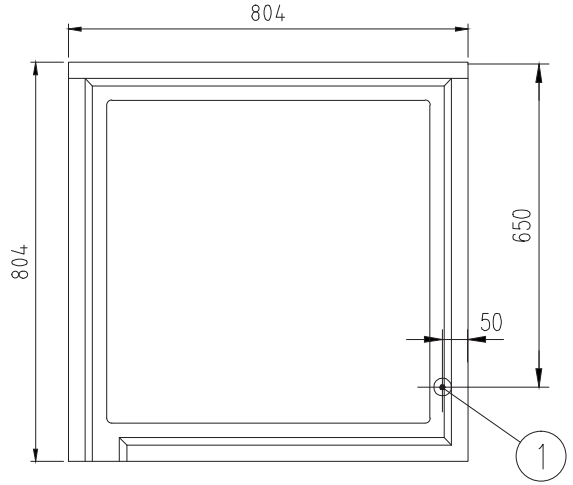
The requirements in the installation instructions must also be followed.

Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Membrane grommets size
ARDOX S2	3/N/PE AC 380/220V 50Hz	6,4	15	3x16	5G1,5	DGC 29
	3/N/PE AC 400/230V 50Hz	7,0	16	3x20	5G1,5	DGC 29
	3/N/PE AC 415/240V 60Hz	7,6	16	3x20	5G1,5	DGC 29
	3/PE AC 220V 50-60Hz	6,4	25	3x32	4G2,5	DGC 29
	3/PE AC 230V 50Hz	7,0	26	3x32	4G2,5	DGC 29
	3/PE AC 380V 50Hz	4,8	11	3x13	4G1,5	DGC 29
	3/PE AC 400V 50Hz	5,3	12	3x13	4G1,5	DGC 29
	3/PE AC 415V 50Hz	5,7	12	3x13	4G1,5	DGC 29
	3/PE AC 440V 60Hz	6,4	13	3x16	4G1,5	DGC 29
	3/PE AC 460V 60Hz	7,0	13	3x16	4G1,5	DGC 29
	3/PE AC 480V 60Hz	7,6	14	3x16	4G1,5	DGC 29

	ARDOX S2	date 05.12.2014	SCALE 1:10
DRAWN VABO	Range Installation drawing	DWG NO T02213B3	







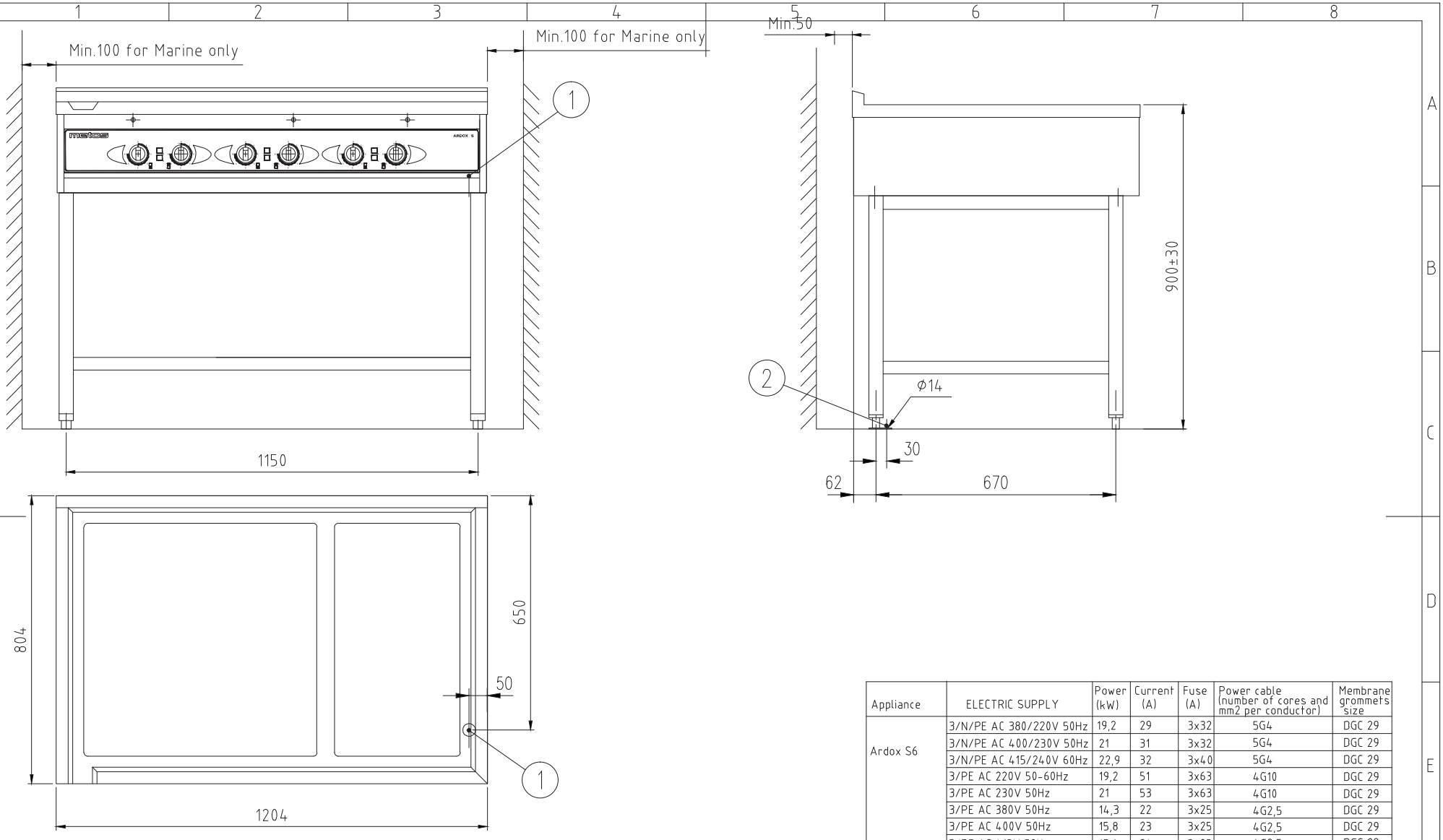
1. Electric

2. THE BACK FEET SHOULD BE FIXED.
   MARINE ALL FEET

The requirements in the installation instructions must also be followed.

Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Membrane grommets size
Ardox S4	3/N/PE AC 380/220V 50Hz	12,8	29	3x32	5G4	DGC 29
	3/N/PE AC 400/230V 50Hz	14	31	3x32	5G4	DGC 29
	3/N/PE AC 415/240V 60Hz	15,2	32	3x40	5G4	DGC 29
	3/PE AC 220V 50-60Hz	12,8	39	3x40	4G6	DGC 29
	3/PE AC 230V 50Hz	14	40	3x50	4G6	DGC 29
	3/PE AC 380V 50Hz	9,6	17	3x20	4G2,5	DGC 29
	3/PE AC 400V 50Hz	10,6	18	3x20	4G2,5	DGC 29
	3/PE AC 415V 50Hz	11,4	18	3x20	4G2,5	DGC 29
	3/PE AC 440V 60Hz	12,8	19	3x20	4G2,5	DGC 29
	3/PE AC 460V 60Hz	14,0	20	3x25	4G2,5	DGC 29
	3/PE AC 480V 60Hz	15,2	21	3x25	4G2,5	DGC 29

	ARDOX S4	date 05.12.2014	SCALE 1:10
DRAWN VABO	Range Installation drawing	DWG NO T02214B3	

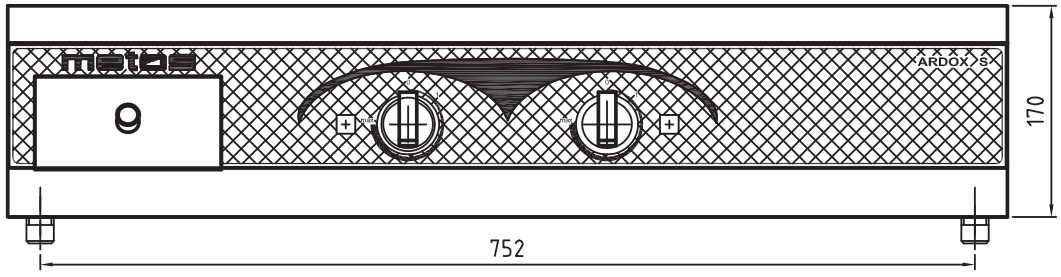


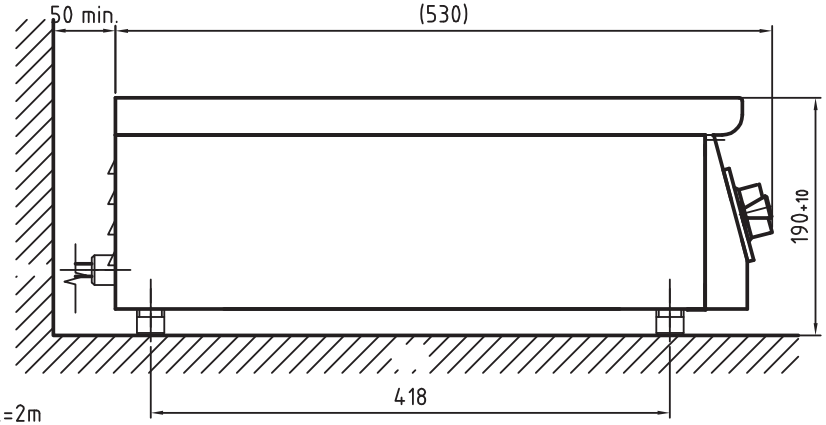
Appliance	ELECTRIC SUPPLY	Power (kW)	Current (A)	Fuse (A)	Power cable (number of cores and mm2 per conductor)	Membrane grommets size
Ardox S6	3/N/PE AC 380/220V 50Hz	19,2	29	3x32	5G4	DGC 29
	3/N/PE AC 400/230V 50Hz	21	31	3x32	5G4	DGC 29
	3/N/PE AC 415/240V 60Hz	22,9	32	3x40	5G4	DGC 29
	3/PE AC 220V 50-60Hz	19,2	51	3x63	4G10	DGC 29
	3/PE AC 230V 50Hz	21	53	3x63	4G10	DGC 29
	3/PE AC 380V 50Hz	14,3	22	3x25	4G2,5	DGC 29
	3/PE AC 400V 50Hz	15,8	23	3x25	4G2,5	DGC 29
	3/PE AC 415V 50Hz	17,1	24	3x25	4G2,5	DGC 29
	3/PE AC 440V 60Hz	19,2	25	3x32	4G2,5	DGC 29
	3/PE AC 460V 60Hz	21,0	26	3x32	4G4	DGC 29
	3/PE AC 480V 60Hz	22,9	28	3x32	4G4	DGC 29

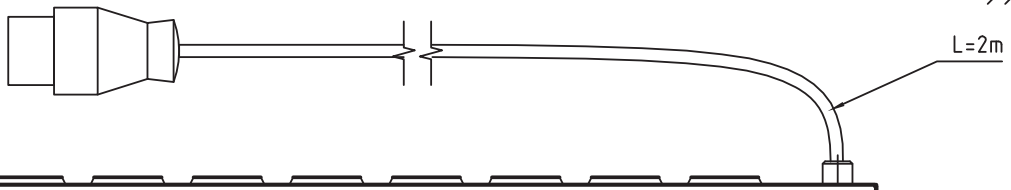
1. Electric
2. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET

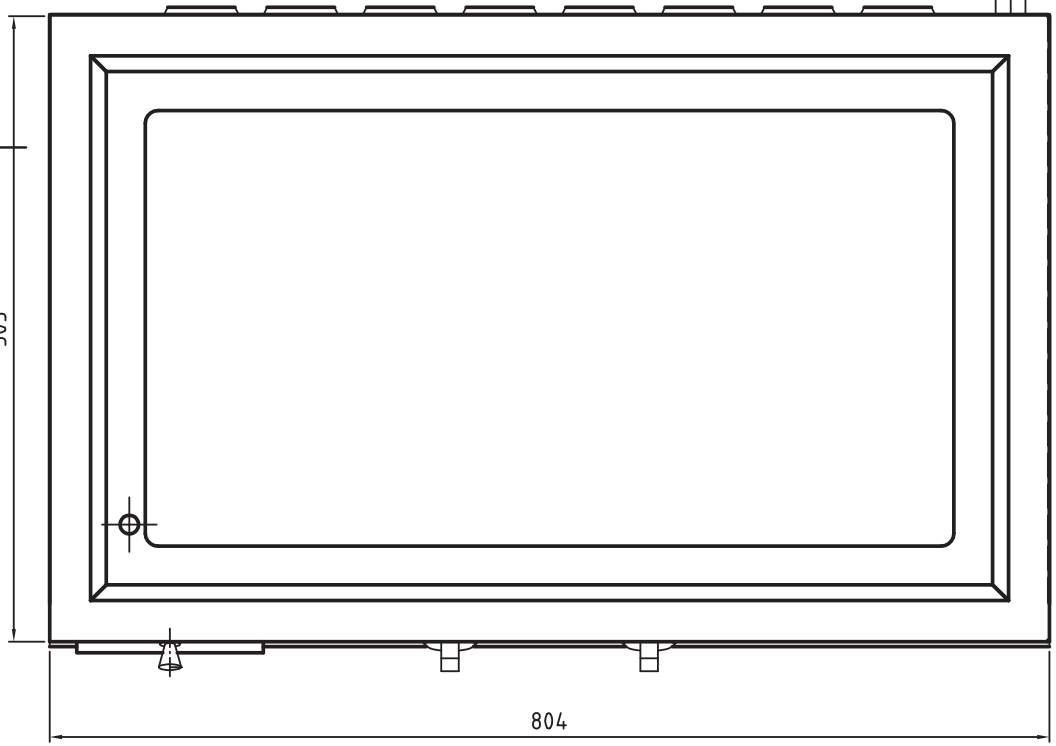
The requirements in the installation instructions must also be followed.

	Ardox S6	date 05.12.2014	SCALE 1:10
DRAWN VABO	RANGE INSTALLATION DRAWING	DWG NO T02215B3	





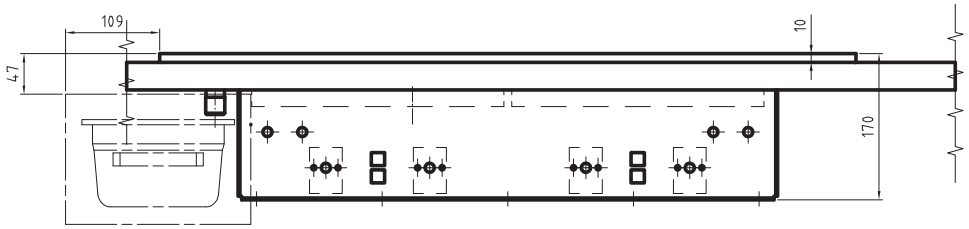


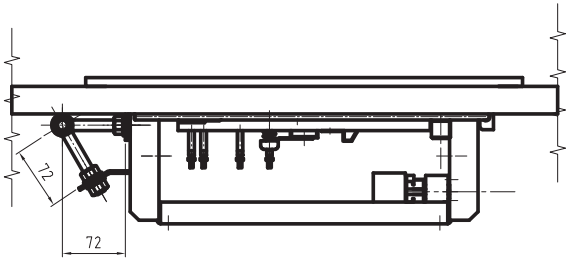


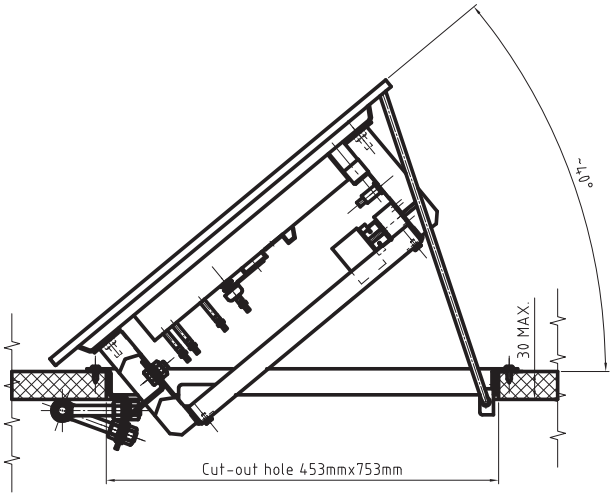
The requirements in the installation instructions must also be followed.

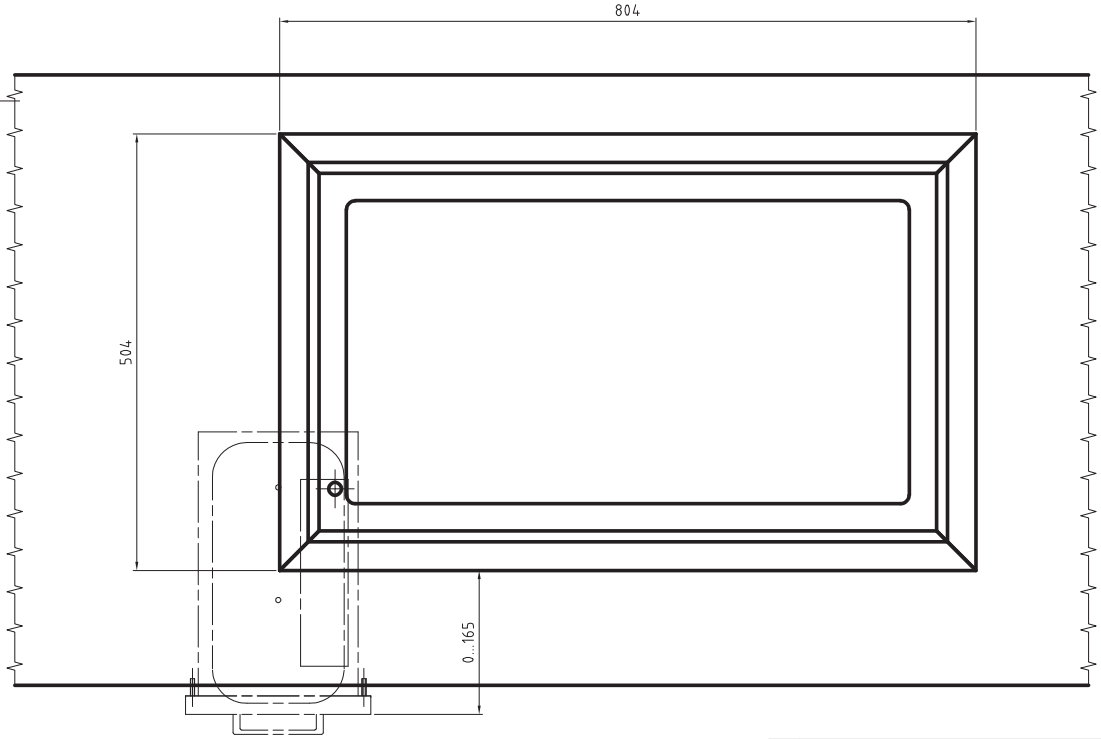
Maschine	Voltage	Power (kW)	Current (A)	Fuse (A)
Ardox Desktop	2/N/PE AC 380V 50Hz	6,4	14,6	16
	2/N/PE AC 400V 50Hz	7,0	15,3	16
	2/N/PE AC 415V 50Hz	7,6	15,9	16
	3/PE AC 220V 50Hz	6,4	25,3	30
	3/PE AC 230V 50Hz	7,0	26,3	30
	3/PE AC 240V 50Hz	7,6	27,3	30

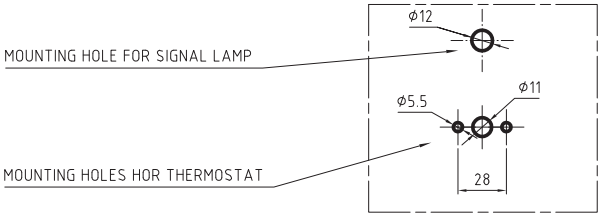
	Ardox Desktop	date 14.01.2010	SCALE 1:4
DRAWN VABO	Installation drawing	DWG NO T02536A3	











The requirements in the installation instructions must also be followed.

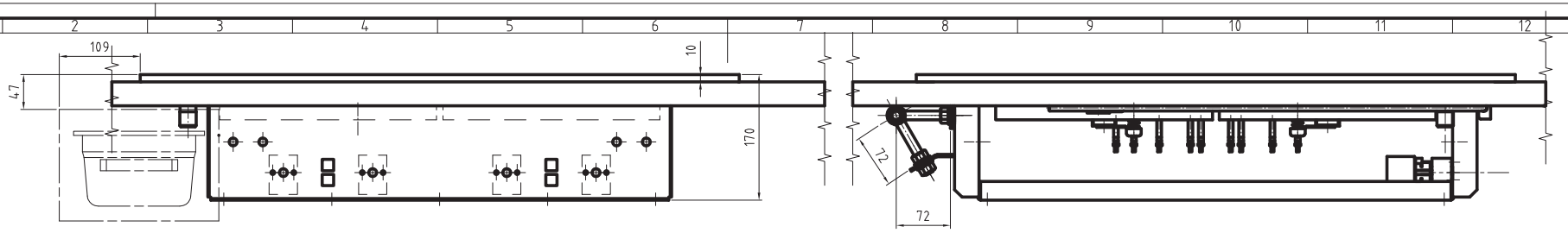
Maschine	Voltage	Power (kW)	Current (A)	Fuse (A)
	3/N/PE AC 380/220V 50Hz	6,4	15	16
	3/N/PE AC 400/230V 50Hz	7,0	16	20
	3/N/PE AC 415/240V 60Hz	7,6	16	20
	3/PE AC 220V 50-60Hz	6,4	25	32
Ardox S2	3/PE AC 230V 50Hz	7,0	26	32

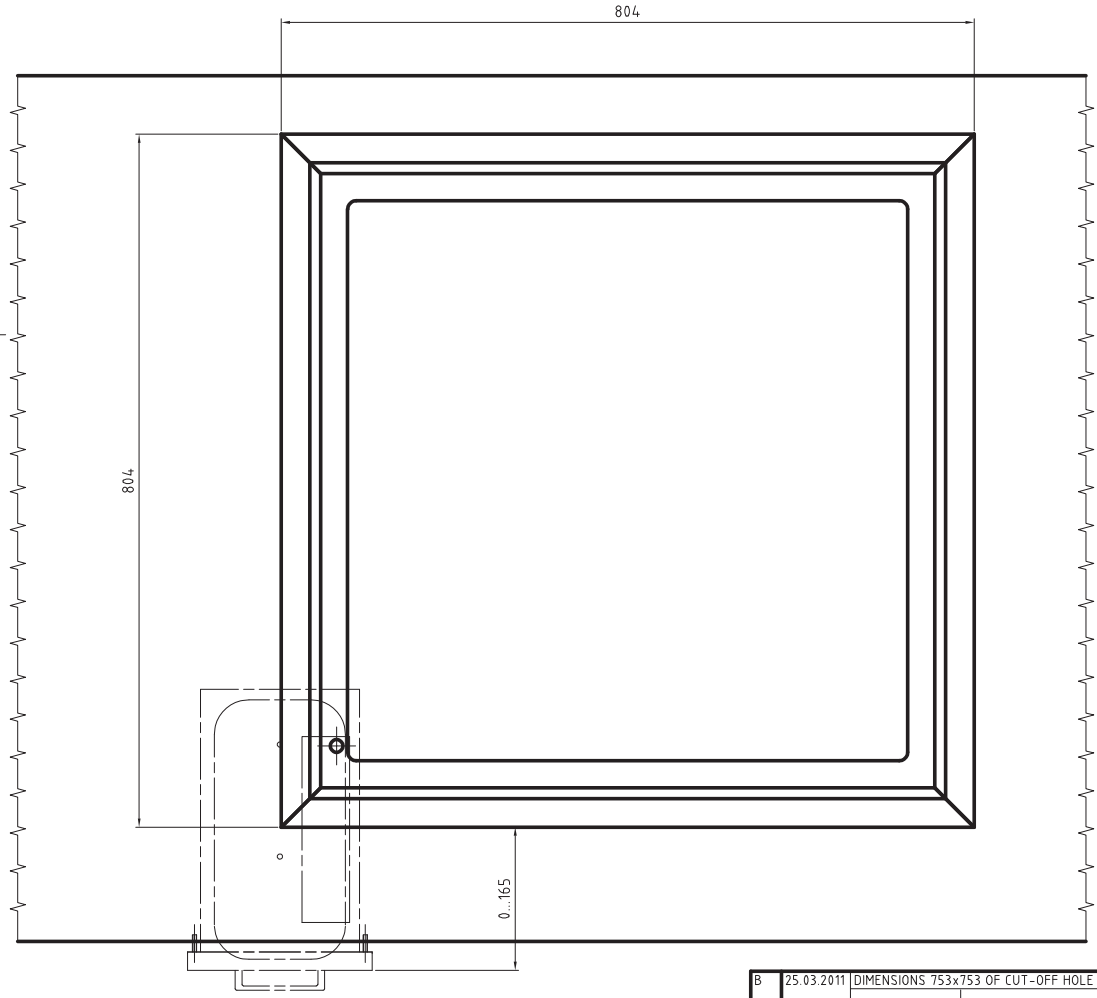
#	Date	Revision	Name
B	25.03.2011	DIMENSIONS OF CUT-OUT HOLES 453x753 ADDED	VABO

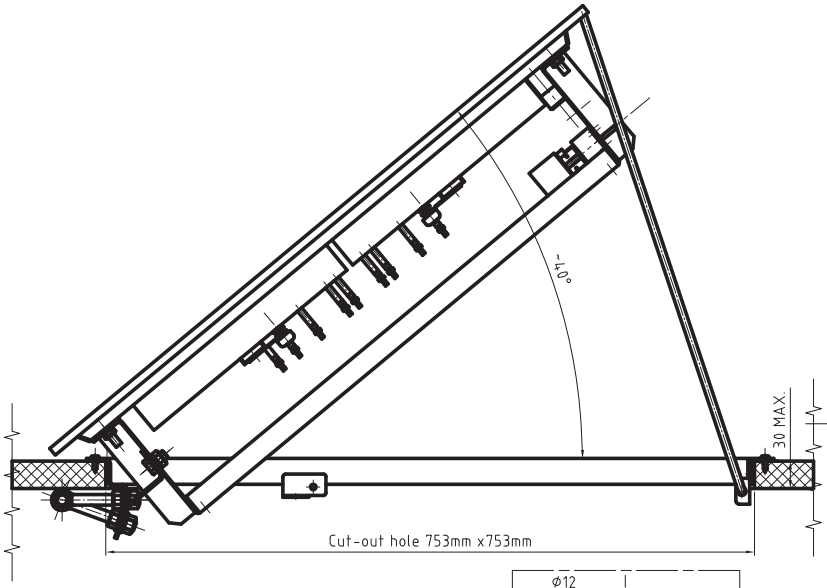
DRAWN VABO

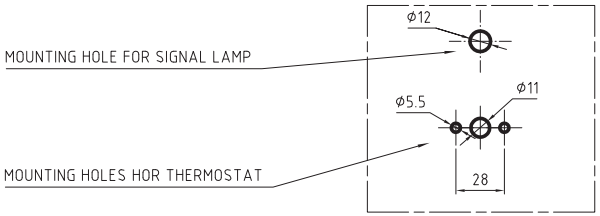
ARDOX S2 DROP-IN
INSTALLATION DRAWING

date 14.04.2009
SCALE 1:4
DWG NO **T02377B3**









Maschine	Voltage	Power (kW)	Current (A)	Fuse (A)
Ardox S4	3/N/PE AC 380/220V 50Hz	12,8	29	35
	3/N/PE AC 400/230V 50Hz	14	31	35
	3/N/PE AC 415/240V 60Hz	15,2	32	35
	3/PE AC 220V 50-60Hz	12,8	39	40
	3/PE AC 230V 50Hz	14	40	50

The requirements in the installation instructions must also be followed.

#	Date	Revision	Name
B	25.03.2011	DIMENSIONS 753x753 OF CUT-OFF HOLE ADDED	VABO

DRAWN VABO

ARDOX S4 DROP-IN

INSTALLATION DRAWING

date 13.04.2009

SCALE 1:4

DWG NO T02378B3

Item	Type	Accessory	Voltage	Specification
External dimensions WxDxH	Tabletop			804x530x190
External dimensions WxDxH	2			500 x 800 x 900
External dimensions WxDxH	4			800 x 800 x 900 mm
External dimensions WxDxH	6			1200 x 800 x 900 mm
Cooking zones	Tabletop			2
Cooking zones	2			2
Cooking zones	4			4
Cooking zones	6			6
Power	Tabletop			2 x 3500 W
Power	2			2 x 3500 W
Power	4			4 x 3500 W
Power	6			6 x 3500 W
Power regulation				Stepless power regulator, a pilot light for each cooking zone
Material				Cooking top of chrome plated steel. All outer surfaces of stainless steel
Weight excluding package	Tabletop			abt. 42 kg
Weight excluding package	2	Table model		abt. 48 kg
Weight excluding package	2	Stand		abt. 58 kg
Weight excluding package	2	Height adjusted		abt. 74 kg
Weight excluding package	4	Stand		abt. 93 kg
Weight excluding package	4	Height adjusted		abt. 112 kg
Weight excluding package	4	CHEF 200,220		abt. 138 kg
Weight excluding package	4	CHEF 240		abt. 145 kg
Weight excluding package	6	Stand		abt. 141 kg
Weight excluding package	6	Height adjusted		abt. 164 kg
Weight excluding package	6	CHEF 200,220		abt. 186 kg
Weight excluding package	6	CHEF 240		abt. 193 kg
Weight, including package	Tabletop			abt. 47 kg
Weight, including package	2	Table model		abt. 65 kg
Weight, including package	2	Stand		abt. 88 kg
Weight, including package	2	Height adjusted		abt. 104 kg
Weight, including package	4	Stand		abt. 128 kg
Weight, including package	4	Height adjusted		abt. 147 kg
Weight, including package	4	CHEF 200,220		abt. 173 kg
Weight, including package	4	CHEF 240		abt. 180 kg
Weight, including package	6	Stand		abt. 196 kg
Weight, including package	6	Height adjusted		abt. 219 kg
Weight, including package	6	CHEF 200,220		abt. 241 kg
Weight, including package	6	CHEF 240		abt. 248 kg

Item	Type	Accessory	Voltage	Specification
Package dimensions WxDxH	Tabletop			960x600x400
Package dimensions WxDxH	2	Table model		560 x 920 x 400 mm
Package dimensions WxDxH	2	Height adj. stand		560 x 920 x 1050 mm
Package dimensions WxDxH	4	CHEF 200,220,240		860 x 920 x 1050 mm
Package dimensions WxDxH	4	Height adj. stand		860 x 920 x 1050 mm
Package dimensions WxDxH	6	CHEF 200,220,240		1260 x 920 x 1050 mm
Package dimensions WxDxH	6	Height adj. stand		1260 x 920 x 1050 mm
Electricity connection				See installation drawing
Conditions of use				Normal kitchen conditions, above 0°C
Standard equipment				Built-in shelf in stand
Accessories	2		A,C,G,H	Height adujsed stand
Accessories	2		I,J,K,L,M	Height adujsed stand, kettle supports, guard rail
Accessories	4,6		A,C,G,H	Sous-shelves, height adjustable stand, oven, cabinet, drawer,
Accessories	4,6		I,J,K,L,M	Sous-shelves, height adjustable stand

A=3/N/PE400/230V 50Hz, G=3/N/PE415/240V 50Hz, H=3/PE230V 50Hz, I=3/PE220V 60Hz, J=3/PE380 50Hz, K=3/PE400V 50Hz, L=3/PE415V 50Hz, M=3/PE440V 60Hz

METOS OY AB
LOMAKE LT30024
Rev. PED 5.8 31.3.2020

EU-VAATIMUSTENMUKAISUUSVAKUUTUS
EU-FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
EU DECLARATION OF CONFORMITY

Valmistajan nimi / Tillverkarens namn / Manufacturer's name
METOS OY AB

Osoite / Adress / Address
04220 KERAVA
FINLAND

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model
Liesi / Spis / Range series **METOS ARDOX**
Mallit / Modeller / Models : IE2, IE4, IE6, IEC4, IEC6, C2, C4, C6, S2, S4, S6, S4/H, S6/H, C4/H, C6/H, C4/220, C4/240, C6/220, C6/240, S4/200, S4/220, S4/240, S6/200, S6/220, S6/240, S2 Drop-in, S4 Drop-in, S Desktop
Varustepaketit / Optionspaket / Option sets: H

on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2014/35/EU, EMC 2014/30/EU, RoHS 2011/65/EC, WEEE 2012/19/EU

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore declares that the following harmonised standards (or parts/clauses) have been used

EN ISO 12100:2010, EN ISO 13857:2019, EN 61000-6-1:2019, EN 61000-6-3, EN 60204-1:2018

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following other standards (or parts/clauses) have been used

EN 60335-1:2020, EN 60335-2-39:2012, EN 60335-2-36:2017, EN 60335-2-42

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämda person är bemyndigad att sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Risto Koskelainen — Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland

Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. Edellä kuvattu vakuutuksen kohde on unionin asiaankuuluvan yhdenmukaistamislainsäädännön vaatimusten mukainen.
Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. Föremålet för försäkran ovan överensstämmer med den relevanta unionslagstiftningen om harmonisering.
This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant Union harmonisation legislation

Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue
KERAVA 05.11.2021

Vakuutuksen antajan nimi ja asema / Namn och befattning av personen som försäkrar / Name and title of declaring person

Hannu Ahola – Director of Business Unit

Marko Immonen – R&D Manager

Alkuperäinen/Original

METOS OY AB UK DECLARATION OF CONFORMITY Rev. 1.0 31.12.2022

UK CA

Manufacturer's name
METOS OY AB
Address
04220 KERAVA FINLAND

Declare that the following product

Name, type or model
Range series **METOS ARDOX** Models : IE2, IE4, IE6, IEC4, S2, S4, S6, S4/H, S6/H, S4/200, S4/220, S4/240, S6/200, S6/220, S6/240, S2 Drop-in, S4 Drop-in, S Desktop Options: H

is in conformity with the essential requirements and other relevant requirements of the UK legislation. The products are in conformity with the relevant UK legislation

Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility (EMC) Regulations 2016, Machinery (Safety) Regulations 2008: Great Britain, The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012, Regulations: Waste Electrical and Electronic Equipment (WEEE)

furthermore declares that the following harmonized standards (or parts/clauses) have been used

BS EN ISO 12100:2010, BS EN ISO 13857:2008, BS EN IEC 61000-6-1:2019, BS EN IEC 61000-6-3:2007, BS EN 60204-1:2018

and furthermore we declare that the following other standards (or parts/clauses) have been used

BS EN 60335-1:2012+A15:2021, BS EN 60335-2-42, BS EN 60335-2-36, BS EN 60335-2-39:2012

The person mentioned below is authorized to compile the technical file

Otto Miettinen Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant UK legislation

Place and date of issue
KERAVA 31.12.2022
Name and title of declaring person
Hannu Ahola – Director of Business Unit Risto Koskelainen – R&D Manager

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